

**OMELET: SO SIMPLE-SO VERSATILE-SO PROFITABLE**

**PURPOSE:** This operational guide is provided to assist Air Force club management and staff in maintaining a consistent omelet station

**SCOPE:** This guide applies to all club operations.

**GENERAL:** The omelet is one of the most popular breakfast entrees. Whether they are stuffed with savory or sweet fillings, omelets appeal to today's diverse customer base. To prepare, they don't require special cooking equipment and they are ideal for display cooking any time of the day. And finally, eggs are a low-cost protein, giving omelets a very attractive price point, depending on the cost of the filling ingredients added.

**GUIDANCE:** Tips for operating an Omelet Station

1. **Keep it cool:** Keep eggs and filling ingredients on ice to ensure food safety. It is a good idea to always display your ingredients in an eye-appealing manner. Vegetables should be fresh and tabletop should always remain clean.
2. **Ingredients:** Think small, cut or dice all ingredients into small pieces so they don't puncture the omelet and are easy to cook and eat.
3. **Select the right equipment:** Use a shallow nonstick pan (7-10 inch) with sloped sides. The pan's interior coating should not have any chips or significant scratches. Wipe pan periodically with a clean towel to remove food build-up.
4. **Wow'um:** The chef is the key to the success of the omelet station, he must become a showman as well as a chef to achieve success. Elevate pan and filling ingredients when setting up the station.
5. **Efficiency:** Use frozen or liquid whole egg products for convenience and to reduce labor cost. Set up station with egg mixture on one side, fillings on the other and the cooker/burner in the middle. Use a ladle for portion control and tongs to transfer filling ingredients. Set up serving plates so a cooked omelet can be turned out of pan onto the plate (warm) in front of the patron.
6. **Cooker/Burner:** Traditional omelet stations use induction, propane or butane gas burners, along with omelet pans. A two-burner omelet station is the most efficient. An alternative omelet station set-up uses a pannini-type grill. This grill has a hinged "clam shell" design with a hot plate "grill" on top and bottom. The pannini grill cooks very fast and efficient.
7. **Sanitation:** Train staff to maintain clean appearances to enhance the customers' dining experience.

**SUMMARY:** There is no end to the array of ingredients you can use in an omelet. Transform customers' favorite sandwich combination into omelet options. What about a club omelet made with shredded turkey and bacon or a Ruben omelet filled with diced corned beef and Swiss cheese? Remember to be creative and you will see continued growth in customer satisfaction and in the bottom-line.